



BASQUE

TARRYTOWN, NY

Tapas

GAMBAS al AJILLO ~ 18
Shrimp in garlic sauce

LANGOSTINOS ~ 28
4 head on Prawns pan seared garlic, lemon, brandy and seasoning

COLAS al AJILLO ~ 24
3oz baby Lobster tails in garlic sauce

CHORIZO SALTEADO ~ 16
Sautéed chorizo with onions, peppers and white Rioja wine

PATATAS BRAVAS ~ 13
Crispy potato cubes with spicy tomato sauce and aioli

CROQUETAS CUADRADAS ~ 15
Crispy square shape Iberico ham croquettes

TORTILLA ESPAÑOLA ~ 13
Traditional Spanish omelette

CHIPIRONES PLANCHA ~ 16
Sizzling baby squid, olive oil, garlic, pimenton and a touch of white Rioja

PAN con TOMATE ~ 14
Fresh tomato spread, olive oil, garlic, Iberico ham over country toast

ALCACHOFAS FRITAS ~ 16
Fried artichokes with a caper remoulade

EMPANADAS DEL DIA ~ 14
Empanadas of the day

SETAS al JEREZ ~ 18
Sherry sautéed shitake, portobello and oyster mushrooms

VIEIRAS RELLENAS ~ 22
Stuffed scallop shells, crab meat, shrimp, scallops, Spanish seasoning and Applewood bacon

MEJILLONES en SALSA DIABLO ~ 17
Mussels in a hot tomato onion and pepper sauce

BURRATA y IBERICO ~ 20
Burrata, arugula, cherry tomatoes, Iberico ham, olive oil, balsamic glaze, country toast and dried cranberries

PUNTAS de FILET MIGNON PICANTE ~ 22
Spicy Certified Angus Filet Mignon tips sauté with hot cherry peppers

ENDIVIAS de BOQUERONES VINAGRETA ~ 18
Spanish anchovy, vinagrete in fresh endive

PULPO A LA PLANCHA ~ 20
Galician seasoning, sliced, pan grilled with virgin olive oil, touch of garlic, white wine and smoked pimenton pearls

CHULETITAS de CORDERO ~ 28
Four herbed and marinated grilled baby Lamb Chops

ATUN PICANTE ~ 18
Cajun spiced Ahi Tuna cubes

PIMIENTOS de PADRON ~ 12
Blistered Shishito peppers with olive oil and sprinkled coarse sea salt

ALBONDIGAS PICANTE ~ 18
Spicy Certified Angus beef meatballs, melted Manchego

MANCHEGO FRITO ~ 17
Fried Manchego cheese, drizzled honey and balsamic glaze

BERENJENA FRITA con MIEL ~ 16
Fried eggplant, drizzled honey sea salt

Tablas / Boards

TABLA de JAMON IBERICO ~ 36
Fermin, acorn fed Iberico ham.

TABLA de QUESOS ~ 30
Mixed selection of cheeses.

TABLA JAMON Y QUESOS ~ 32
Iberico ham and mixed Cheeses.

ACEITUNAS Y ALMENDRAS ~ 10
Spanish olives & Marcona almonds

Salads & Soup

GRILLED SHRIMP SALAD ~ 16
SKIRT STEAK SALAD ~ 18
MIXED HOUSE SALAD ~ 12

Mixed greens, onions, peppers, olives, tomatoes and granny smith apples seasoned with Spanish EVOO, red wine vinegar, coarse sea salt, black pepper and oregano.

SOUP of the day (Served Seasonal) ~ 6

Paellas

A perfect seductive Paella prepared in the traditional Spanish method. Please note Paella requires an approximate time of 30 - 40 minutes.
Paella pan portions (2) (4/5)

MARISCO ~ For Two ~ 62 For Four/Five ~ 120

Seafood.....clams, mussels, scallops, shrimp, baby squid, olives, tomato and onion sofrito. Finished with a touch of Jerez wine.

CARNE ~ For Two ~ 62 For Four/Five ~ 120

MeatChorizo, chicken, Certified Angus skirt steak & filet mignon, olives, mushroom sofrito. Finished with a touch of Spanish brandy.

DE LA HUERTA ~ For Two ~ 38 For Four/Five ~ 70

Vegetarian Broccoli, tomatoes, artichoke, peppers, chickpeas, olives, tomato and onion sofrito.

MAR y TIERRA ~ For Two ~ 64 For Four/Five ~ 125

Surf and TurfCertified Angus NY Strip, baby lobster tails, scallops, tomato and onion sofrito.

Platos Fuertes

POLLO al AJILLO ~ 30

Classic Spanish Chicken in spicy garlic sauce, white wine, and cubed potatoes

CHURRASCO con PIMIENTO y CEBOLLA ~ 40

Grilled Certified Angus skirt steak, sauté onions, peppers and Julianne fries

MARISCADA SALSA VERDE ~ 30

Mix of clams, mussels, scallops and shrimp in a white wine, garlic and parsley sauce

SALMON al AJO Y LIMON con GAMBAS ~ 30

Grilled wild salmon with Shrimp in a garlic, lemon and white wine sauce over sauté spinach

LUBINA en SALSA de TOMATE PICANTE ~ 38

Sea Bass in a spicy tomato sauce with Clams and Shrimp

PARRILLADA de MARISCO al BRANDY ~ 38

Seafood platter, Clams, Shrimp, baby Lobster tails and Scallops, garlic Brandy sauce

MEDALLONES de FILET MIGNON ~ 44

Certified Angus Filet Mignon Medallions, Piquillo peppers, spinach, and seasoned cubed potatoes

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

